



FUNCTIONS 2018



Situated on the corner of Pulteney & Gillies Streets in the CBD of Adelaide, The Astor Hotel offers Four (4) private function rooms, professional staff and modern Australian cuisine.

With our various food and beverage options available including subsidised drinks, we can tailor any function to your specific requirements, guaranteeing that your day or night will be a success.

For any further information, a tour or to make a booking,
Please contact The Astor Hotel Functions Coordinator at
functions@theastor.com.au, 08 8223 2442 or go to our website at theastor.com.au

• 437 PULTENEY STREET, ADELAIDE SA, 5000 •
• 08 8223 2442 • FUNCTIONS@THEASTOR.COM.AU •

theastor.com.au

Our Rooms:

The Astoria Room

(with private balcony)



Max 180 – Min 60 (60 Seated)

✓ Maybe used in conjunction with *The Gilles* for larger capacity (245)

• **NO ROOM HIRE*** •

Overlooking Pulteney & Gillies Street, with a spacious open balcony, this room is the perfect setting for your next cocktail or sit down event

✓ Exclusive use of balcony ✓ Private Bar ✓ iPod connection
✓ TV Screen with USB/HDMI ✓ Live entertainment permitted ✓ DJ plug-in

The Atrium Room



Max 100 – Min 50 (50 Seated)

✓ Maybe used in conjunction with *Mid Wicket Bar* for larger capacity (220)

• **NO ROOM HIRE** •

With its unique and quirky décor, high ceiling & copper bar, *The Atrium* is one of a kind, with a split level mezzanine area.

✓ Private Bar ✓ iPod connection ✓ 2 x TV Screen with USB/HDMI ✓ DJ plug-in
✓ Live entertainment permitted

The Gilles Room



Max 65 – Min 25 (40 Seated)

• **NO ROOM HIRE** •

Located upstairs at the back of the hotel, The Gilles is the intimate setting you need for your next function or event. Perfect for birthdays, engagements, meetings, hens & buck nights, you name it!

- ✓ Private Bar
- ✓ iPod connection
- ✓ TV Screen with USB/HDMI
- ✓ *entertainment* permitted
- ✓ DJ plug-in

MID-WICKET



Max 80 – Min 40 (50 Seated)

• **NO ROOM HIRE** •

- ✓ Maybe used in conjunction with Atrium Room for larger capacity (220)

With its unique and quirky industrial look

- ✓ Private Bar
- ✓ iPod connection
- ✓ TV Screen with USB
- ✓ DJ plug-in

The Pulteney Room



Max 35 Cocktail (20 Seated on single table / 30 over 2 tables)

• **NO ROOM HIRE** •

✓ iPod connection ✓ TV Screen with USB/HDMI

Tucked away off the dining room is our very own boardroom, the perfect solution for a corporate meeting away from the office, private dinners, hens night or for a small event with friends and family.

MAIN BAR



Situated just inside the front doors
our Main Bar can hold 70 people in a casual bar environment.

No room hire or minimum spend

Wrist bands provided

All our rooms are interconnecting allowing for larger capacities if required & are available for social group meetings at no cost with conditions, please discuss with our function manager.

Terms & conditions apply to all our function rooms.

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Finger Food

Prices are based on 1 Piece pp

Option 1 – \$13.5 pp Choose 4 Options

Option 2 – \$15.9 pp Choose 5 Options

Option 3 - \$18.5 pp Choose 6 Options

Add \$3 pp for Each Extra Choice

Porcini Mushroom & Parmesan Arancini Balls with Garlic Aioli (V)

Zucchini & Camembert Fritters with Sweet Chilli (V)

Salt 'n' Pepper Baby Squid with Citrus Aioli

Perryman's Selection of Pies, Pasties & Sausage Rolls

Vegetarian Pastry Selection of Cheese & Vegetable Pasty, Cheese & Spinach Roll & Veg Quiche (V)

Tandoori Chicken Skewers with Raita (GF)

Lemon, Ginger & Honey Chicken Skewers (GF)

Lamb Koftas with Mint Yoghurt

Cajun Crumbed Chicken Tenders with Smokey BBQ & Aioli

American Beef Slider with Pickles, Cheese & American Burger Sauce

Cajun Chicken Slider with Lettuce, Cheese & Chipotle Aioli

Asian Selection of Mini Beef Dim Sims, Spring Rolls (V) & Samosas (V) with Sweet Chilli

Mini Quiche Selection of Ham & Cheese, Sautéed leek & Cheese (V) & Asparagus & Prosciutto

Dessert Canape' Board – Chefs selection of Cream Puffs, Chocolate Tart, Mini Eclairs & Macarons

Pizza - Chef's Mixed Selection of House Made Pizza's

Then Add Extra Platters

Dips & Pita – Chefs Selection of Dips, Warm Pita Bread & Crudites (V) (GF Pls Ask)	\$70
Crispy Potato Wedges with Sweet Chilli & Sour Cream (V)	\$45
Seasoned Fries with Tomato Sauce & Aioli (V)	\$40
Cheese Board – Australian Cheeses, Lavosh, Quince Paste & Candied Walnuts	\$90
Fresh Fruit Platter – Selection of Seasonal Fruits (V) (GF)	\$90

BBQ Packages

Minimum 20 people for BBQ Package

Package 1 \$28.5pp

Gourmet Lamb Sausage with Fried Onions

Marinated Chicken & Vegetable Skewer (GF)

Dry Rubbed Minute Porterhouse Steak with Smokey BBQ Sauce

Roasted Rosemary & Sea Salt Cocktail Potato (GF)

Greek Salad (GF)

Warm Ciabatta

Package 2 \$34.5pp

Gourmet Pork Sausage with Fried Onion

Dry Rubbed Minute Porterhouse Steak with Smokey BBQ Sauce

Oregano & Lemon Chicken Tenderloin (GF)

Lamb Kofta with Mint yoghurt

Hasselback Potato (GF)

Greek Salad (GF)

Warm Ciabatta

Vegetarian Option Available Please Ask

Set Menu Choices

Minimum 10 people for Set Menu

2 Course – Entrée & Main or Main & Dessert \$44pp

3 Course – Entrée, Main & Dessert \$55pp
(Please Deduct \$3 pp for Pre Order)

Entrée

Shared Tasting Board

Chefs Selection of Dips with Turkish Bread, Spicy Chorizo & Chicken Skewers, Salt 'n' Pepper Squid
Porcini Mushroom & Parmesan Arancini Balls & Zucchini & Camembert Fritters

Mains

MSA Porterhouse Steak (gf)

Crispy Fried Kipfler Potatoes, Green Beans, Roasted Cherry Tomatoes & Jus

Fish of the Day (gf)

Our Function Coordinator will Advise

Free Range Chicken Roulade

Chicken Breast Rolled with Pesto Rosso, Spinach & Wrapped in Prosciutto,
Served with Roasted Vegetables & Snow Pea Tendrils (GF)

Pre-Order Vegetarian Option

Honey Roasted Butternut Pumpkin, Beetroot & Feta Filo Tart (v)

or

Baked Eggplant Parmigiana (v)

with Fresh Tomato, Chilli, Basil, Naploi Sauce & Mozzarella
Served with Green Leaf Salad & Sweet Potato

Desserts

Vanilla Bean Panna Cotta

Sable Biscuit & Berry Jam

Chocolate Brownie

Salted Caramel Sauce & Vanilla Bean Ice Cream

Or

Shared Chefs Selection of Australian Cheeses

Lavosh, Quince Paste & Candied Walnuts

Menus Subject to Availability & Can Also Be Tailored to Your Needs
From Our A La Carte Menu & Priced Accordingly.
Any Dietary Requirements Please Inform The Function Coordinator

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Drink Packages:

OPTION 1:

\$16.5* per person per hour

Bilyara Brut NV
Stony Peak Chardonnay / Semillon Sauvignon Blanc
Encore Moscato
Stony Peak Shiraz Cabernet
Tap local beer/Cider
Soft drinks/juices

OPTION 2:

\$18.9* per person per hour

Bilyara Brut NV
Stony Peak Chardonnay / Semillon Sauvignon Blanc
Squeeling Pig Sauvignon Blanc (nz)
Encore Moscato
Stony Peak Shiraz Cabernet
Scarpantoni School Block Shiraz/ Cab/ Merlot (mv)
Tap local beer/Cider
Soft drinks/juices

OPTION 3:

\$21.5* per person per hour

Jansz NV Champagne
Squealing Pig Marlborough Sauvignon Blanc (nz)
Pikes Riesling, Brown Brothers Moscato
Mr Riggs "The Gaffer" Shiraz
Rymill "Dark Horse" Cabernet/ Sauvignon
Bella Estate Alicante
Tap Local Beer/ Cider
Soft Drinks/Juices

**Only available when ALL guest are on a package, Minimum 30 persons.
Minimum 2 hours**

OR

you can choose your own beer & wine selection
and we can tailor a price accordingly
ask us about our **Hens Package**
* conditions apply*

Terms & Conditions

While we make every effort to ensure that our patrons and function guests have a wonderful event at the Astor. We put the safety of our guests and staff first at all times. Please read carefully the terms and conditions of booking the Astor hotel.

BOOKINGS

A tentative booking is only secured and confirmed once a \$300 deposit has been paid and completed booking confirmation form has been returned. Tentative bookings are held for five (5) days only, after which we reserve the right to re-book the room without notice.

A room hire charge of \$300 (except Pulteney Room \$100) or the difference between your spend & the minimum spend, whichever is the greatest in addition to your function charges **will be** payable if the minimum spend is not reached as agreed with management on the booking confirmation form.

RESPONSIBLE SERVICE OF ALCOHOL

The Astor Hotel and its staff provide responsible service of alcohol at all times, for the safety of the staff & patrons of the hotel. Wine & spirits will only be served by the glass. We reserve the right to refuse service to anyone deemed to be unduly intoxicated.

Minors must be off the premises by 11.50pm, with absolutely no exceptions.

Any guest who is found to supply a minor or intoxicated person with alcohol will be removed from the premises without exception.

SAFETY OF PATRONS & STAFF

We reserve the right to remove any individual who is unduly intoxicated or acting in an objectionable manner, close a function early if large numbers of guests are intoxicated or acting inappropriately, or posing a risk to others safety. Any patron who shows aggressive, intimidating or objectionable behaviour to any staff member will be removed from the premises immediately. The Astoria Balcony access may be revoked during a function if management deems the noise levels to be excessive. If objects are thrown off the balcony, the balcony privileges may be revoked, the person removed and/or the function may be shut down.

FINAL NUMBERS & REQUIREMENTS

Final numbers & food selection are required 10 days prior to your function, on which your function will be charged for with no exception.

Minimum numbers & spends apply to food and beverage packages.

All dietary requirements are required 10 days prior to your event. **All guests must be catered for.**

CLEANING

General cleaning is included in your room hire fee. If extra cleaning is required, the organiser may be charged a fee. You will be notified within 24hrs of your function and invoiced with payment due within 7 days. **We do not permit the use of glitter, confetti or live candles.**

Glitter, Confetti or Live candles are not permitted

(\$100 cleaning fee will automatically be applied to your account without exception)

DAMAGES/THEFT

If damages are incurred, the function organiser is held solely financially responsible. Nothing may be adhered to the walls or glass with sticky tape.

If a guest is found to have damaged or stolen The Astor Hotels property, the organizer will be charged and in extreme cases, the appropriate authorities will be notified.

Excessive glass breakages will be charged to the function organiser.

CANCELLATIONS:

Confirmed bookings cancelled before the event will forfeit their deposit. Bookings cancelled up to 28 days before the function will not be refunded.

Initials _____

AV EQUIPMENT

We endeavour to help in any way that we can to organize audio visual set up for function organisers. However, all photos, videos and music **must be tested prior to the event.**

We will not accept responsibility for problems arising from no prior testing.

All music, including DJ's must plug into our in-house system.

SECURITY

Security will be booked at management discretion, and in certain cases functions will be charged a fee to hire security. eg: 18th birthdays, buck shows.

GOODS/PROPERTY

The Astor Hotel will not be held responsible for any goods or property on the premises before, during or after an event. The owner leaves their property at the Astor at their own risk.

All property must be collected within 24hrs of the event.

Management must be informed if goods are to be dropped off prior to your event.

18TH BIRTHDAYS & BUCK SHOWS

Please contact the functions coordinator to discuss separate terms and conditions for these types of functions.

PAYMENT OF YOUR ACCOUNT

Payment is required in full by the end of your function. We do not invoice for post payment, nor do we accept personal cheques without prior consent from management. Any additional charges for damage, theft or excessive cleaning will be invoiced 24hrs after the event & payment due in 48hrs. Please be advised that credit card payments will attract a surcharge on all function payments. Cash is welcome as an alternative payment, or prior direct debit payment.

Payment not made in full on completion of function will forfeit deposit without exception.

MINIMUM SPENDS

Minimum spends may apply to your function, please contact our function manager.

AGREEMENT

You accept that the Astor Hotel has a responsibility to its staff and patrons to provide a safe and secure environment, and that the Astor Staff will provide responsible service of alcohol without exception and have the right to refuse service to, or remove anyone who we believe is unduly intoxicated.

You also accept that we have the right to close down any function with full payment due
On non-compliance of the above conditions.

Please note that prices and products are subject to availability
and may change or alter without notification.

Initials _____

By signing the booking confirmation you accept and agree to all terms and conditions outlined on previous pages.

Please note that due to our responsible service of alcohol policy
ALL guests must be catered for.

BOOKING CONFIRMATION FORM

FUNCTION NAME: _____

NAME OF ORGANISER: _____

ADDRESS: _____

PHONE NUMBER: _____

EMAIL: _____

DATE: _____ ROOM: ASTORIA/ ATRIUM/ GILLIES/ PULTENEY

TYPE OF FUNCTION: COCKTAIL/SITDOWN/OTHER: _____

STARTING TIME: _____ FINISHING TIME: _____

NO. OF GUESTS: _____

MINIMUM SPEND: \$ _____ (18th's only by negotiation)

DEPOSIT REQUIRED \$300

METHOD OF PAYMENT: CASH/CARD/BANK TRANSFER - BSB 015311 ACC 2898 65944 (please send a confirmation)

CREDIT CARD PAYMENTS ARE WELCOME OVER THE PHONE IF PREFERRED

ALL CREDIT CARD DETAILS ARE DESTROYED IMMEDIATELY AFTER PAYMENT HAS BEEN PROCESSED:

CARD TYPE: _____

CARD NUMBER: _____

EXPIRY DATE: _____

CCV NUMBER: _____

AMOUNT: _____

NAME ON CARD: _____

I am the authorized owner of this credit card and I authorise Astor Hotel management to process payment of above amount from my credit/debit card.

I hereby agree with terms & conditions of the Astor Hotel.

SIGNED: _____ DATE ___/___/___

PRINT NAME: _____

SIGNED FUNCTION MANAGER: _____